



Starters

Pike-salmon terrine with mustard-dill-sauce and mixed salad	19
Carpaccio of beef with truffle-crème fraiche and rocket salad	24

Main courses

Thai-mango-risotto with Datterini tomatoes	28
Handmade ricotta-ravioli with garlic, pepperoncini and confit of green and red cherry tomatoes	29
White fish filet with tomatoe-leek-vegetables fried herb-potatoes	36
Boiled beef in broth with marrow bone, root vegetables, fresh horse radish and potatoes	39

Dessert

Orange ragout with vanilla ice cream	11
Dark mousse au chocolat with mild olive oil and fleur de sel	15